Virginia Kase

Crimson Harvest Heat

Whipped Boursin cream cheese dip topped with a cranberry trio and hot honey drizzle



Author: Tammi Kathleen

Servings: 9-10

Serving Size: 1 oz (about 2 tablespoons)

Ingredients:

1 (5.2 oz) package of Boursin (room temp)

4 oz cream cheese (softened)

1/3 cup nut trio, 1 ½ Tbsp chopped almonds, 1 ½ Tbsp chopped cashew and 1 ½ Tbsp chopped dried cranberry

1 ½-2 Tbsp hot honey

3-4 small fresh sage leaves

Instructions:

Whip 1 room temperature Boursin with ½ block of softened cream cheese on high at least 4 minutes until airy. Put in a piping bag or a zip lock bag and cut a small corner off the baggy. Pipe small dollops into a circle starting in the center. Use a butter knife to drag your dollops out, turning as you go. Then repeat the process until you get to the edge of the plate or platter. Chill for 20-30 minutes. Once chilled add your nut trio, honey and garnish with fig and sage. Serve with water crackers, rosemary/herb crackers, crispy crostini and thin apple slices.

Yvonne Payton-Davis

Outer Banks Seafood Boil Dip



Ingredients

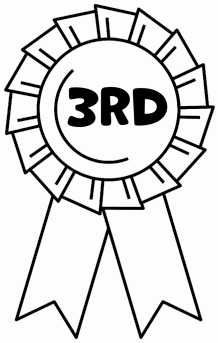
12 oz. cream cheese, softened
¾ cup sour cream
1 teaspoon cajun seasoning
½ teaspoon lemon pepper seasoning
1 teaspoon jarred, minced garlic
Pinch of salt
4 oz. cheddar cheese
4 oz. pepper jack cheese
4 oz. hot link sausage- I used one Lumberjack link
2 T minced onion
4 oz raw shrimp, chopped
8 oz crabmeat

Directions- preheat oven to 425

1. In a mixing bowl, combine cream cheese, sour cream, cajun and lemon pepper seasoning and salt. Mix well.
2. Add the cheddar and pepperjack cheese, reserving some for garnish.
3. Ina skillet over medium high heat, cook sausage until browned and crispy. Add onion and cook for 2 minutes, add shrimp and cook an additional 2 minutes. Remove from heat
4. Add crabmeat and fold in carefully
5. Add seafood mixture to cream cheese mixture and combine everything well
6. Put dip into individual ramekins or a medium baking dish.
7. Bake at 425 for 10-15 minutes or until browned and bubbly.
8. Serve with hearty potato chips and baguette crips.

Joseph Mulholland

Crown Jewel Hummus with Sweet Onion, Pomegranate, and Pistachio



Yield: Approximately 4 cups
Serving Size: ¼ cup
Servings: 16

Ingredients

Hummus Base

- 1 pound dried garbanzo beans (chickpeas)
- 5 tsp baking powder, divided into 1 tsp and 4 tsp
- 14 cloves of garlic, lightly crushed
- ½ cup tahini
- 4 tablespoons lemon juice
- 1 tbsp salt
- 1 tsp ground cumin
- 5 tablespoons olive oil

Pomegranate Molasses Caramelized Onions

- 2 red onions, peeled and sliced into ½-inch strips
- 1 tablespoon olive oil
- 1 tablespoon butter
- ½ teaspoon salt
- 2 teaspoons pomegranate molasses

Toppings

- ½ cup roasted and salted pistachios, chopped
- ½ cup pomegranate arils
- Chili powder, for dusting

Preparation Method

Hummus Base

1. Place the dried garbanzo beans in a large bowl and cover with 12 cups of water. Stir in 4 tsp of baking powder and soak for 2–6 hours.

2. Preheat the oven to 400°F. Drain the soaked beans and spread them in a single layer on a large rimmed baking sheet. Roast for 10–15 minutes, or until the beans look and feel dry.
3. Place the beans in a colander or sieve and rinse under cold water. Loosen the skins by grabbing small handfuls and roughly rubbing them between your palms.
4. Transfer the beans to a large stockpot and cover with water (about 12-16 cups). Add 1 tsp of baking powder. Bring to a boil over high heat and boil for 15 minutes. Then reduce the heat to medium-low and simmer for 2–3 hours, or until the beans are very soft.
5. During cooking, skim the floating skins from the surface with a slotted spoon or fine-mesh strainer. Continue removing the skins as they rise to the surface to help create a smoother hummus.
6. Simmer the beans until they are tender. Depending on the age of the beans, this may be anywhere from 1-3 hours.
7. When the beans are tender, add the garlic cloves and cook for another 25 minutes until the beans are creamy.
8. Drain the beans in a colander.
9. Transfer the beans and garlic to a food processor. Add the tahini, lemon juice, salt, and cumin. Process for several minutes until the hummus is smooth, stopping to scrape down the sides of the bowl as needed.
10. While the hummus is processing, stream in 4 tbsp of hot water and the olive oil. Let it process for another minute, until it's light and creamy.

Pomegranate Molasses Caramelized Onions

11. Heat the olive oil and butter in a large stainless-steel skillet over medium heat until the butter melts.
12. Add the sliced red onions and salt. Stir to coat the onions, then reduce the heat to medium-low.
13. Cook the onions for approximately 40 minutes, stirring every 5 minutes, until they are soft, golden brown, and caramelized. Reduce the heat if the onions begin to brown too quickly.
14. Turn off the heat and add the pomegranate molasses to the skillet. Stir for approximately 2 minutes, allowing the molasses to coat the onions evenly.

Assembly and Serving

15. Spoon the hummus into a shallow serving bowl. Use the back of a spoon to create a shallow well in the center.
16. Arrange the caramelized onions over the hummus. Sprinkle with the chopped pistachios and pomegranate arils, then lightly dust with chili powder.
17. Serve immediately with warm pita bread, pita chips, crackers, or fresh vegetables.
18. Refrigerate leftover hummus and toppings in separate airtight containers within 2 hours of preparation. Store in the refrigerator for up to 4 days. Add the toppings just before serving for the best texture.

Savannah Langkamp

PICKLE PARTY DIP

Ingredients:

- 32 ounces Pickles (1-2 jars)
- ¼ cup Reserved pickle juice
- 1 ½ cups Nonfat greek yogurt
- 7.5 ounces Whipped french onion cream cheese
- ½ cup Sour cream
- 1 cup Bacon crumbles*
- ½ cup Sharp cheddar cheese
- 2 tablespoons Freeze dried dill
- 2 tablespoons Hot sauce
- ¼ cup of Ranch seasoning

*Cook a sleeve of bacon in a 400°F oven for 20 min or until very crispy. Once bacon is cooled, use hands to crumble into tiny bite-sized pieces.

Directions:

1. Drain pickle jars(s) and chop pickles into small pieces. Keep the pickle juice and set it aside.
2. In a large mixing bowl add all ingredients and fold together to combine. Add pickle juice to taste/consistency desired.
3. Add mixture to a fridge-safe dish with a lid.
4. Chill for at least 30 minutes.
5. When ready to serve, top dip with leftover bacon crumbles, French fried onions, whatever you like!
6. Pair with potato chips or classic dipping vegetables.
7. Enjoy!

*To make spooky you can add 2 olives on a toothpick to your dip!

Jennifer Currie

ALL the Layers Mexican Dip

A tasty twist on the classic "Seven Layer" Mexican Dip

Ingredients:

- 1 pound ground beef
- 1 pkg taco seasoning
- 1 small onion – diced
- 1 (14 oz) can refried black beans
- 1 pkg of ready to serve Spanish rice
- 8 ounces Mexican corn
- 8 ounces Pico de Gallo
- 8 ounces Mexican blend shredded cheese
- 1 (14 oz) can of black olives – sliced
- 3 green onions – chopped
- ¼ cup sliced jalapeños
- 8 ounces sour cream

Directions:

1. In a large skillet over medium high heat, brown beef. Add taco seasoning and onions. Cook until onions are opaque. Remove from heat.
2. Preheat oven to 350 degrees. In a 9x13 casserole dish start your layers. First layer is the ground beef.
3. Then spread black beans on top of beef.
4. Prepare the rice according to the package directions. Then spread on top of beans.
5. Spread corn on top of rice.
6. Then add pico on top of corn.
7. Sprinkle cheese on top of pico. Bake for 20 minutes until cheese is bubbly.
8. Top with olives, green onions, and jalapeños for garnish.
9. Serve with sour cream.

Kimberly Howell

Title: Dip Happens in Tokyo
Wasabi relish, ponzu, and cream cheese dip

Servings: 8
Serving Size: 1 oz

Ingredient List
1 (8-ounce) package cream cheese, whipped
3 Tbsp sesame seeds, toasted
3 Tbsp kizami wasabi relish, frozen
¼ c Ponzu sauce
Rice crackers

Preparation Method
1. Thaw kizami wasabi while preparing sesame seeds and cream cheese.
2. In a large pan on medium heat, toast sesame seeds until golden brown. Set aside to cool.
3. Whip the cream cheese to a smooth, spreadable consistency that still retains peaks; divide in half.
4. Spread half of the cream cheese mixture on a serving plate with a lip in desired shape to ¼" thickness; usually a rectangle or circle.
5. Evenly spread kizami wasabi on top of the cream cheese layer.
6. Spread remaining cream cheese mixture on top of the wasabi layer. Three distinct layers should be visible from a side view.
7. Spread the sesame seeds on top of the cream cheese layer.
8. Pour the ponzu sauce into the bottom of the serving plate surround the layered dip.
9. Serve with rice crackers

Sweet & Sassy Pimento Cheese Dip

Servings 21 ounces Serving size 1.5 ounces.(5 crackers with dip)

Ingredients:

4 ounces Cream cheese (softened)

4 ounces Sharp cheddar cheese - Grated

4 ounces Extra sharp cheddar cheese - Grated

¾ cup Mayonnaise

½ cup Roasted red peppers - Chopped

½ cup Candied Jalapenos - Chopped -* See note.

½ cup Parmesan Cheese - Grated

1 teaspoon Garlic powder

1 teaspoon Ground coriander seed

1 teaspoon Louisiana hot sauce

20 Grinds of freshly ground black pepper

Place all ingredients in a food processor equipped with a blade.

Process ingredients ten seconds, scrape down sides, then process another 10 seconds. Store mixture in a medium glass bowl, covered, in the refrigerator overnight to allow flavors to blend.

Present dip in a pretty bowl, garnish with Italian parsley surrounded by crackers of your choice. (I use saltine crackers.)

Store any unused dip in the refrigerator.

*NOTE

I use Sheri Castles' recipe for Candied Jalapenos and that recipes follows:

Ingredients:

1 ½ pounds fresh Green and/or Red Jalapenos

2 ½ cups Granulated Sugar

1 cup Apple Cider Vinegar

1 teaspoon Granulated Garlic

½ teaspoon Ground Tumeric

½ teaspoon Ground Ginger

½ teaspoon Celery Seed.

1. Have two squeaky clean, 1-pint jars with tight fitting lids.

2. Remove the stems from jalapenos and slice into ¼ inch-thick rounds.

Place the sugar, vinegar, granulated garlic , turmeric, ginger and celery seed in a large saucepan set over medium high heat and stir to combine. Bring to

a boil and stir until sugar dissolves. Reduce the heat and simmer for 5 minutes.

3. Add the jalapenos, stir to combine.and return to boil. Reduce the heat and simmer for 4 minutes, stirring often. Use a wide-mouth funnel and slotted spoon to transfer the jalapenos into the jars. Slowly pour in enough syrup to cover the peppers. Stir gently with a chopstick or skewer to remove any air bubbles. Top off with a little more syrup, if needed. Wipe the jar rims clean with a damp cloth and close the jars.

4 Let stand undisturbed until cooled to room temperature and then refrigerate until deeply chilled, at least overnight. For the best flavor, wait at least one week before serving, Store refrigerated for up to 3 months.

Iris Bugbee

THE HOT KERNEL

A WARM, CREAMY CORN DIP

PREP	COOK	SERVE
10 minutes	15 minutes	Warm or room temperature

INGREDIENTS

- 2 cans corn, drained
- 1 cup sour cream
- 1 cup mayonnaise
- 1 cup shredded cheddar cheese, plus extra for topping
- 2 fresh jalapeños, diced
- 1 can green chiles
- 1 tbsp butter
- 1 tbsp black pepper
- 1 tbsp garlic powder
- 1 tbsp chile powder
- 1 tsp onion powder
- 1 tsp red pepper flakes
- To taste salt
- 1 bag Fritos, for serving

HOW TO MAKE IT

1. Over medium heat, melt the butter in a skillet. Drain the two cans of corn.
2. Add the corn, canned green chiles, and diced fresh jalapeños.
3. Sauté for 10 minutes, stirring occasionally.
4. Add the mayonnaise, sour cream, and shredded cheddar cheese. Stir until combined.
5. Sauté for 3 minutes.
6. Add all seasonings and salt to taste. Stir and cook for 2 more minutes.
7. Serve warm or at room temperature with Fritos. Add extra shredded cheddar on top, if desired.

Scoop generously. Bring the heat.

Jennie Ingram

Make-Ahead Pig Pickin' Dip

Ingredient List:
1 Packet (3.4oz) French Vanilla instant pudding
6oz Whipped cream cheese, softened
1 Can (8oz) crushed pineapple
1 Tub (8oz) whipped topping
1 Can (11oz) mandarin oranges, drained

Equipment needed:
Large mixing bowl
Spatula
Measuring cups

Steps:
1. Empty contents of instant pudding packet into large mixing bowl.
2. Add crushed pineapple and mix well.
3. Refrigerate pudding/pineapple mixture for 10-15 minutes until chilled.
4. Remove from refrigerator and add drained mandarin oranges.
5. Use spatula to crush oranges and mix well.
6. Add softened whipped cream cheese and mix well.
7. Gently mix in 6oz of whipped topping.
8. Cover and refrigerate 6 hours or overnight.
9. Garnish with remaining 2oz of whipped topping.
10. Serve cold with vanilla wafer cookies or graham crackers.
11. Store covered, in refrigerator for 3-4 days.

Johnetta West

Dip, Dip Hooray!

Serving size: 6

Preparation Time: 20 minutes

Ingredients:

"1- (10 ounce) Classic Pepper Jelly"

"1- (8 ounce) package Cream Cheese"

Preparation Method:

In a medium bowl add the softened cream cheese with the pepper jelly. Whip together until smooth and without any lumps.

Serving Method:

Serve with your favorite chips. "Hooray"

Can refrigerate up to 3 days

Bertha Young

My Dip Delight

Serving size: 6-8

Preparation Time: 25 minutes

Ingredients:

"1- (8 ounce) package cream cheese"

¾ cup of brown sugar

1 tablespoon of vanilla extract

Preparation Method:

Using an electric mixer, beat together all ingredients on high speed until sugar granules have dissolved and dip has a creamy texture. Whipped consistency about 2 minutes.

Serving Method:

Serve with apple slices and cheeses

Can refrigerate up to 3 days in advance

Maia Sobraske

Flame to Table Babaganoush

Servings: 6

Ingredients

2 eggplants

2 large eggs, hardboiled

3 tablespoons of tahini paste

4 tablespoons of mayo

1 teaspoon of salt

Juice of 1 lemon

Preparation Method

Prepare a charcoal or gas grill over an open flame. Using a fork or knife, pierce holes through ought the eggplant. Place the whole eggplants directly over the fire and cook. Place the whole eggplants directly over the fire and cook, turning occasionally with long-handled tongs, until the skins are deeply charred and blistered and the flesh is completely soft. This usually takes 20-30 minutes depending on the size of the eggplants and the heat of the fire. The charred skin and direct flame create the signature smoky flavor.

Transfer the eggplants to a heatproof bowl and allow them to cool until safe to handle. Peel away and discard the charred skins. Place the flesh in the fridge to cool for a few hours or overnight. Keep the excess liquid.

Transfer the eggplant flesh to a large mixing bowl. Mash with a fork until mostly smooth, leaving a little texture.

Add the tahini paste, mayonnaise, salt, and lemon juice. Mix thoroughly until the ingredients are well incorporated and the mixture is creamy. Taste and adjust the salt and lemon juice as needed.

Peel the hard-boiled eggs and grate them using a cheese grater. Gently fold the chopped eggs into the eggplant mixture until evenly distributed.

Transfer the baba ghanoush to a serving bowl. Smooth the surface with the back of a spoon and serve with pita bread, fresh vegetables, or crackers.

Refrigerate leftovers in an airtight container within two hours of preparation and consume within 3–4 days.

Amy May

Delightful Dips Home Chef Challenge

Cluck, Cluck, Dip: Comfort In A Cup

When the weather turns cooler, there's only thing better than comfort food—a quick & easy version of it.

This hot dip brings the flavor of chicken pot pie with stovetop ease.

Ingredients:

3 cups Chicken, Cooked & Shredded

2 cans Cream of Chicken Soup

1 cup Milk

½ cup Sour Cream

Total 2 cups Vegetables, chopped small. Use your preference of vegetables and amounts. This recipe uses 1/3 cup each of onion, celery, carrot, potato, green beans, peas

2 tsp. Rotisserie Chicken Seasoning

In a medium pot, combine cream of chicken soup, milk, sour cream, and seasoning. Stir to combine.

Add chicken & vegetables. Heat on low heat, stirring gently, until simmering.

Pour dip into serving bowl(s). Can be served with crackers, chips, or bread.

Katrina Gucilatar

Motherland Crab Dip

Equipment:

- Large bowl
- Rubber spatula
- Casserole dish

Ingredients:

- 4 oz Monterey jack cheese
- 4 oz pepper jack cheese
- 8 oz sharp cheddar cheese, split in half
- 1 ½ blocks cream cheese, room temp
- 1lb lump crab meat
- ½ cup sour cream
- ½ cup mayonnaise
- ½ tsp Worcestershire sauce
- 1 tsp hot sauce
- 1 tsp Onion powder
- 1 tsp Cajun seasoning
- 1 tsp Garlic powder
- 1 tsp Black pepper
- ½ tablespoon Old bay powder
- 2 tbsp lemon juice
- Chives for garnish
- Pita bread, for serving
- Ritz crackers, for serving

Instructions:

1. Shred Monterey jack, pepper jack, and cheddar cheese all in one bowl but keep separated
2. In a large bowl, combine cream cheese, sour cream, mayonnaise, Worcestershire sauce, hot sauce, onion powder, cajun seasoning, garlic powder, black pepper, old bay powder, and lemon juice until it's a smooth consistency almost like whipped cream

3. Stir in Monterey jack, pepper jack, and half of the cheddar cheese
4. Fold in the lump crab meat
5. Transfer the mixture over to a casserole dish and top with the other half of the cheddar cheese and a hefty sprinkle of old bay powder
6. Bake at 350 degrees for 20 minutes and top with chives for garnish
7. Serve with pita bread and ritz crackers for serving

Shawn Skillman

Carolina Smokehouse Pimento Cheese Dip

2026 NORTH CAROLINA STATE FAIR | HOME CHEF CHALLENGE

A Southern-style pimento cheese dip featuring cream cheese slow-smoked for three hours, sharp cheddar, diced pimentos, and savory seasonings. Served with crackers or toasted bread, with locally harvested backyard honey offered as an optional finishing drizzle.

Yield: about 3 cups | Servings: 12 | Serving size: ¼ cup **Smoker: 180–200°F | Smoke: 3 hours**

Ingredients

- 1 (8 ounce) block cream cheese
- 1 Tablespoon salt, pepper & garlic seasoning/rub, for smoking
- 2 cups sharp cheddar cheese, freshly shredded
- 4 ounces diced pimentos, drained
- ⅓ cup mayonnaise
- ½ tsp smoked paprika

For Serving | Optional Serving Accompaniment

- Room temperature is easiest to use as a dip.
- 2 Tablespoons locally harvested backyard honey, optional, for drizzling.
- Crackers and/or thin toasted baguette slices

Preparation

1. Preheat a smoker to 180–200°F using indirect heat.
2. Season the cold block of cream cheese on all sides with the salt, pepper and garlic rub. If desired, lightly score the top in a crosshatch pattern. Set in a smoker-safe pan.
3. Smoke the cream cheese for 3 hours at 180–200°F. Remove from the smoker and allow to cool.
4. In a large mixing bowl, soften and stir or whip the smoked cream cheese until easily combined.
5. Add the shredded cheddar, drained pimentos, mayonnaise and smoked paprika. Fold together until creamy but still textured.
6. Refrigerate until ready to serve. Present with crackers or toasted bread. Offer locally harvested backyard honey separately as an optional finishing drizzle.
7. Store leftover dip promptly in a covered container in the refrigerator.

Alexis Bell

Thanksgiving Dip

Feeds 8 (or more)

Serving ½ cup with 5 chips

Sweet Potato Cream

1 Vanilla Pudding Mix

8 oz heavy cream

4 oz whole milk

2 egg yolks

1blsp salted sweet cream butter

½ tbsp vanilla bourbon paste

½ tsp cinnamon

1 Large Sweet Potato

Pie Crust Chips

2 ¾ cup all purpose flour

1 blsp course sea salt

2 tbsp raw sugar

1 cup 2 tbsp olive oil butter

1 tbsp apple cider vinegar

1 cup of ice cold water (around 13 tbsp)

1 tsp of homemade vanilla extract (rum and vanilla beans)

Cranberry Jam

6 oz fresh cranberries

4 oz bosc pear

10 oz sugar

Half a lime or 1 tbls lime juice

¼ tsp nutmeg

Vanilla Mousse

2 egg whites

6 oz heavy cream

2 tbsp raw sugar

1 tsp vanilla bourbon paste

Thanksgiving Dip

Feeds 8 (or more)

Serving ½ cup with 5 chips

1. Place sweet potato on metal pan and set oven at 400 degrees, set timer for 30 minutes
2. Once potatoes are roasted remove innards to bowl to cool (may take additional time per oven adjust up to 30 minutes)
3. For the cream, in medium pan put pudding mix, heavy cream, milk, and 2 egg yolks.
4. Mix well
5. Move to stovetop on medium heat
6. Whisk until a boil is reached and remove from heat
7. Add butter, vanilla paste, salt and whisk in
8. Fold sweet potato into the cream (figure 8 motions)
9. Once combined, place plastic wrap over top of mixture and place into fridge
10. In blender cup place egg whites and blend for 30 seconds alternating for minutes total
11. Add vanilla paste and heavy cream, blend until thick and sticks to side of blender cup
12. Blend the sugar in for 10 seconds
13. Store in pastry bag in fridge

14. In medium pot, add cranberries and sugar, lime juice, nutmeg
15. Bring to boil and lower temperature
16. Simmer for 30 minutes
17. Crush fruit to paste like consistency and cook additional 10 minutes
18. Transfer to bowl to cool
19. To assemble dip: Layer alternating, cream, jam, mousse for 2 layers
20. Refrigerate until ready to serve
21.
22. In bowl, add flour, sugar, salt, add cubed butter, combine using clean hands
23. Add vanilla extract, vinegar, brown sugar, add 6 tbsp of ice-cold water, mix with spoon until mixture clumps together
24. With pastry scraper, on floured surface, put mixture out in rectangle shape, fold pie crust together in quadrant folds, wrap mixture in plastic wrap and refrigerate overnight (3 hrs minimum)
25. When ready to bake; roll out mixture onto parchment paper as rectangle half sheet pan (18"*13")
26. Cut fun shapes into dough using serrated knife, might I recommend squiggle cuts to make around 40 total pieces
27. Bake in 350-degree oven for 30 minutes
28. Sprinkle cinnamon and sugar over top

Rome meets Raleigh
Italian pimento cheese dip

Lisa Brescia

Ingredients:

(1) 4oz jar of pimentos

2 cloves of garlic grated

4 teaspoons of Calabrian Crunch

8oz bar of sharp cheddar grated

4oz of room temperature cream cheese

1/4 cup of mayonnaise

4oz of mortadella pulsed in the food processor

1/2 cup of Pecorino Reggiano grated plus a little extra for the topping

1oz mortadella cut up in little cubes

1/2 cup chopped pistachios

Preheat oven to 350 degrees

Mix first 8 ingredients together. Fold in the cubes of mortadella. Pour dip into an oven proof baking dish. Sprinkle a little extra Pecorino Reggiano on top. Place in oven and bake until warm in the center.

Dangerously Delicious Dill Pickle Dip

Neva Brescia

Servings: roughly 4-6 people

Ingredients:

- 8 oz. sour cream
- 4 oz. cream cheese, room temperature
- 2 tbs. pickle juice
- ~½ cup diced dill pickles
- ~¼ cup fresh dill, diced
- 1 ½ tsp. garlic powder
- 1 tsp. cayenne pepper powder
- Optional topping: crispy fried onions for crunchy touch!

For Serving:

- Jalapeño kettle chips for an added kick (or your favorite crunchy chips, crackers, or sliced veggies)

Instructions:

1. Mix the sour cream, cream cheese, and pickle juice until fully incorporated.
2. Add in the remaining ingredients and mix until equally combined!

Tip: The dip is better after spending time in the fridge, allowing flavors to meld and develop further!